



DRAUGHT BEER

leffe blonde **68**
stella artois **68**

WATER

san pellegrino **68**
acqua panna **68**

COFFEE

double espresso **40**
latte / cappuccino / americano **48**
mocha **58**

TEA

peppermint / chamomile / green / english breakfast / earl grey **40**

SPIRITS

BOURBON

Buffalo Trace **80**
Rebel Yell Kentucky Straight **90**
Makers Mark **100**
Michter's Bourbon **140**

WHISKEY

Jameson **80**
Bushmills Irish Whiskey **80**
Redbreast **150**
Teeling Single Grain **150**
Nikka Whisky from the Barrell **190**
Hibiki Harmony **400**

RYE

Rittenhouse Rye **120**
Michter's Rye **140**

SCOTCH

Johnnie Walker Black **100**
Johnnie Walker Red **100**
Glenmorangie 10 **120**
Talisker 10 **130**
Chivas Regal 18 **130**
Auchentoshan **12 130**
The Glenlivet Excellence 12 **130**
Dalwhinnie 15 **140**
Oban 14 **140**
The Glenlivet 15 **140**
Chivas Mizunara **150**
Glenmorangie 18 **160**
The Glenlivet 18 **300**

MELODY BAR MENU

Welcome to our cocktail menu! We offer a variety of options to cater to different preferences and occasions. Our menu is divided into three sections: aperitifs, seasonal cocktails, and research and development cocktails.

Aperitifs: Our aperitif selection features light and refreshing drinks that are perfect for stimulating the appetite before a meal. These cocktails are carefully crafted to awaken your taste buds and prepare you for the dining experience ahead.

Our seasonal cocktails are inspired by the flavors and ingredients of the current season. We source fresh, local produce to create unique and vibrant drinks that capture the essence of the time of year. Our bartenders continuously experiment with new combinations to offer you a delightful and ever-changing selection.

Research and Development Cocktails: This section showcases our innovative and experimental creations. Our talented mixologists are constantly pushing the boundaries of mixology, exploring new techniques, flavors, and presentations. These cocktails are the result of their dedication to creating unforgettable drinking experiences.

At Melody we use fresh produce and handcrafted cordials, infusions, shrubs and syrups in every cocktail, **All drinks are made with love.**

SEASONAL SIGNATURES

RHUBARB SOUR

pisco, strawberry infused lillet blanc, rhubarb syrup, lime (egg white optional) **100**

DECONSTRUCTED WHITE RUSSIAN

martel vsop, amaro montenegro, homemade coffee liquor, chocolate, bitters vanilla cream espuma **100**

SALTED CARAMEL ESPRESSO MARTINI

vodka, kahlua, salted caramel, espresso **100**

PEACH GIMLET

bourbon, peach cordial, mancino **100**

PIRATES PUNCH

plantation pineapples, plantation 3 stars, plantation dark rum, plymouth gin, amaro santoni, banana skin oleo, lime, psychaud bitters **100**

YELLOW PEPPER MARGARITA

olmeco silver, yellow pepper cordial, italicus, lime **100**



APERITIF

AMARO MONTENEGRONI

beefeater gin, amaro montenegro, cocchi di torino **100**

CRANBERRY AMERICANO

cranberry infused campari, cocchi di torino, soda **100**

CLEMENTINE DELIGHT

coconut fat washed monkey 47, italicus, orange, tarragon, peychaud bitters, sauvignon blanc, champagne **110**

R&D

BIG POPPA

yaguara cachaca, mango & chilli shrub, elderflower, lime **100**

VANILLA & GINGER DAQUIRI

plantation 3 stars, vanilla, ginger, lime juice, angostura oil drops **100**



NO ABV

VANILLA & GINGER

seedlip, vanilla syrup, ginger, lime juice **100**

PEACH

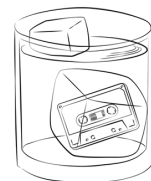
seedlip garden, peach cordial **100**

PEAR

seedlip spice, pear, hazelnut syrup, soda **100**

CASSIS

seedlip grove, blackcurrant syrup, cream soda **100**



SPIRITS

TEQUILA

Olmecca Silver **90**
Olmecca Reposado **90**
1800 Cristalino Silver **100**
1800 Cristalino Reposado **100**
1800 Cristalino Anejo **100**
Don Julio Silver **150**
Don Julio Resposado **170**
Clase Azul **800**

MEZCAL

La Travesia Joven Mezcal **100**
Montelobos Espadin **110**
Montelobos Ensemble **120**
Montelobos Tobala **130**
Montelobos Pechuga **130**
Casamigos **130**

SPIRITS

VODKA

Absolut Vodka **80**
Absolut Citron **85**
Belvedere **100**
Zubrowka Bison Grass Vodka **100**
Absolut Elyix **120**
Grey Goose **120**
Beluga Vodka **150**

RUM

Plantation 3 Stars **80**
Plantation Original Dark **80**
Plantation Pineapple **80**
Myers's Dark Rum **80**
Havana Club 3 **80**
Havana Club 7 **110**
Diplomatico **120**
Ron Zacapa 23 **130**

COGNAC / BRANDY

Alto del Carmen Pisco **100**
Martell VSOP **110**
Martell XO **190**

LIQUORS

Luxardo Maraschino **70**
D.O.M Benedictine **70**
Lucano Anniversario **70**
Fernet-Branca **70**
Amaro Averna **70**
Amaro Montenegro **70**
Amaro Santoni **70**

GIN

Beefeater **80**
Tanqueray London Dry Gin **90**
Malfy Gin **95**
Hayman's Old Tom **95**
Beefeater 24 **110**
Martin Millers **110**
Hendricks **120**
Suntory Roku **120**
No.3 London Dry Gin **120**
Canaima **130**
Gin Mare **130**
Monkey 47 Sloe **130**
Nordes **130**
Plymouth **130**
Tanqueray N°Ten **130**
The Botanist **140**
Ki No Bi Dry Gin **140**
Ki No Tea Dry Gin **140**